

MARKET MENU

NOVEMBER 2018

CABALLA MARINADA, AJOBLANCO DE COCO GEL DE REMOLACHA. (GF)

Marinated mackerel, coconut ajoblanco,
beetroot & old sherry vinegar gel. **7.5**

BUÑUELOS DE CALAMAR Y CANGREJO, ALIOLI DE PIQUILLO, KALE.

Crab and squid small croquettes tempura,
crispy kale, piquillo pepper alioli. **7.9**

GAMBAS DEL MEDITERRÁNEO A LA PLANCHA. (GF)

Grilled Mediterranean King Prawns. **8.5**

SOPA DE PESCADO A LA VASCA. (GF)

Basque seafood soup. **7.5**

TACO DE PRESA IBÉRICA, HUMMUS DE OLIVA, MOJO DE CURRY ROJO, PICKLES. (GF)

Iberian pulled pork tacos, olive hummus,
red curry mojo, homemade pickles. **8.5**

*Vegetarian option available. **7.9** (VG) (GF)

ARROZ CREMOSO DE RABO DE BUEY, HONGOS Y TIRABEQUES. (GF)

Creamy Rice, Oxtail, Foraged Mushrooms, sugar peas. **7.9**

*Vegetarian option available. **7.5** (VG) (GF)